

# the roof

## SMALL PLATES

### Crab Cakes

With creole remoulade 10

### BBQ Chicken Philly Egg Rolls

With chipotle ranch 7

### Potato Skins

Stuffed with spinach and artichoke dip and topped with crispy pork belly 12

### Crab Dip and Chips

Warm cheesy crab dip with house chips 12

### Brussels Sprouts

Flash fried and tossed with honey mustard, bacon, and parmesan 8

### Smoked Wings

Buffalo, teriyaki, or Nashville sweet-hot with celery, carrots, and blue cheese or ranch dressing 12

### Hummus

Roasted garlic hummus, cucumber salad, and feta with house flatbread 8

### Antipasto

Marinated olives, pickled vegetables, feta, salami, zesty mustard, and flatbread 16

### Seared Ahi Tuna

With avocado mousse, wonton chips, ginger ponzu, and pickled daikon 16

### Bavarian Pretzels

Three salted pretzels, pimento beer cheese, and zesty mustard 10

### Boudin Balls

Crispy breaded house boudin in creole sauce with andouille sausage and pork belly 14



## SALADS

### Classic Garden

Choice of dressing 6

### SW Cobb

Romaine lettuce, elotes-style corn, pico, avocado, queso fresco, chile bacon, chipotle-lime ranch 11

### Sesame Beef

Stir-fried steak, fresh greens, pickled ginger, carrots, green beans, wonton strips, and sesame vinaigrette 13

## FLATBREADS

### Meats

Pepperoni, Canadian bacon, and Italian sausage with marinara and mozzarella 12

### Artichoke

Roasted red pepper aioli, Swiss, mushrooms, artichokes, and red onions 11

### Pesto

With oven dried tomatoes and chevre 11

### Shrimp Scampi

Garlic butter sauce, spinach, and mozzarella 13

## SANDWICHES/MAINS

*Sandwiches: choice of chips, fruit, or pasta salad*

### Roof Burger

Fresh ground beef cooked med-well on an artisan bun with lettuce, pickles, American cheese, and slider sauce 14

### Tuna Melt

Ahi tuna salad on a baguette with tomato, and melted muenster cheese 15

### Breaded Chicken Milanese

Balsamic greens, chilled pesto vermicelli, and heirloom grape tomato ragout 17

### London Broil

Sliced steak cooked medium, brown butter spätzle, oven dried tomatoes, grilled onions, and beef jus 24

\*consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness

20% service charge may be added to groups of 6 or more



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## Signature Cocktails

Breakfast in Bed

*Hendricks gin, lemon, raspberry, club soda*

All Saints

*Beefeater gin, St. George spiced pear, lemon, club soda*

Smashing Success

*Crown Royal, lemon, fresh mint, club soda*

Pear Basil Crush

*Absolut Pear, lime, fresh basil, Angostura bitters, club soda*

Tequila Mockingbird

*Milagro silver tequila, Apple Pucker, cranberry, Sierra Mist*

The Cherry Lime

*Tito's, lime, grenadine, club soda*

Stays in Vegas

*Jagermeister, peach schnapps, lemon, berry puree, club soda*

## Beer

Check out our rotating draft beer selections that feature great local and regional breweries.

We also have a full selection of domestic and imported bottles.



## White Wine

House Chardonnay 5

Napa Cellars Chardonnay 11/38  
Napa Valley

Sartori Pinot Grigio 7/24  
Italy

Peter Yealands Sauvignon Blanc 8/28  
New Zealand

Jakob Demmer Riesling 7/24  
Germany

## Sparkling Wine

Cinzano Prosecco 7/24  
Italy

Chandon Blanc de Noirs -/36  
California

Veuve Clicquot – Yellow Label -110  
France

Dom Perignon -/250  
France

## Rose

Fleur de Mer 9/32  
France

## Red Wine

House Cabernet 5

Storypoint Cabernet 9/32  
California

Joel Gott Cabernet -/40  
Napa Valley

Gnarly Head Zinfandel 8/28  
California

Velvet Devil Merlot 9/32  
Washington

Hob Nob Pinot Noir 7/24  
France

Erath Pinot Noir -/38  
Oregon

Natura "Organic" Malbec 8/28  
Chile

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